

Miirō
THE MANSARD
GSTAAD

Cocktail Menu



To read a menu is to imagine – to see words and wonder how they might taste. A cocktail, like a piece of art, is first admired with the eyes, then understood with the senses. Each recipe carries the memory of its creator, shaped and adjusted across decades, yet never losing its magic. These drinks have become immortal – fragments of history poured into a glass.



Tonight, a new chapter begins at Miirō The Mansard. Here in Gstaad our bartenders breathe life into the classics and retell the fairy tales of cocktail history. With every sip, we invite you to step into their stories, and to create your own memories with us at the bar.



A toast to creativity



Cheers!



FOLLOW THE SUN – If you were curious to discover, and taste some classics, these cocktails can also shine with our selection of non-alcoholic spirits.

1st of April, 1887

In the roaring heart of industrial Detroit, the Detroit Athletic Club became a sanctuary for the city's elite. Here, amid leather chairs and quiet defiance of Prohibition, bartenders crafted cocktails that would endure the century. The Last Word first appeared here in 1915 its equal-parts structure so perfect it vanished into obscurity until its rediscovery in the 21st century. Classics like the Aviation, Clover Club, and Gimlet found new homes in the DAC. Behind closed doors, cocktails thrived even when outlawed. The club's marble halls and hidden recipes carried American mixology through its darkest era.

LAST WORD – Detroit Athletic Club (1915)

Gin, Green Chartreuse, Maraschino, lime.

Perfect balance in a glass.

AVIATION – Hugo Ensslin (1916)

Gin, Maraschino, Violet liquor, lemon.

A sky-colored pre-Prohibition jewel.

CLOVER CLUB – Philadelphia (late 1800s) ☀

Gin, raspberry, lemon, egg white.

America's first club cocktail.

TOM COLLINS – London (1800s, popularized in US clubs) ☀

Gin, lemon, sugar, soda.

Simple, crisp & refreshing.

GIMLET – British Navy (late 1800s) ☀

Gin & lime cordial.

A naval necessity turned classic.

SOUTHSIDE – Prohibition-era favorite (1920s) ☀

Gin, fresh mint, lemon, sugar.

Supposedly Al Capone's drink of choice.

OLD FASHIONED – Pendennis Club (1880s)

Bourbon, sugar, Angostura.

Sip the classic. Feel the timeless.

HARRY'S NY BAR, FRANCE

22 CHF

26th of November, 1911

Harry's New York Bar quickly became the unofficial American embassy in Paris. Expats, artists, and writers – Hemingway, Fitzgerald, Chanel – gathered under its red leather stools and mahogany glow. In 1923, Scotsman Harry MacElhone took over and filled the menu with inventions that became classics: Sidecar, White Lady, Boulevardier, and Monkey Gland. His colleague Fernand Petiot stirred the first Bloody Mary here in 1921, before taking it to New York. Harry's was more than a bar: it was where Paris met New York, where cocktails became literature, and where the 20th century drank itself into history.

SIDECAR – Harry MacElhone (1920s)

Cognac, Cointreau, lemon, egg white.

A refined sour born for postwar elegance.

FRENCH 75 – Harry MacElhone (1915)

Gin, Champagne, lemon, sugar.

Named after the powerful French artillery.

BLOODY MARY – Fernand Petiot (1921) ☀

Vodka, tomato, lemon spices.

Invented for homesick Americans abroad.

WHITE LADY – Harry MacElhone (1919)

Gin, Cointreau, lemon, sugar, egg white.

Elegant gin sour, one of the first feminine-named cocktails.

PICK-ME-UP – Harry's (1920s)

Brandy, Champagne, orange juice, grenadine syrup.

Paris' original hangover cure.

PARISIAN DAIQUIRI – Harry's (1920s)

White Rum, St Germain liquor, lime, sugar.

A shaken Cuban import refined for the Parisian palate.

BETWEEN THE SHEETS – Harry MacElhone, (1930s)

Cognac, White Rum, Cointreau, lemon.

A powerful and elegant version of the Sidecar.

Coordinates – 48°52'09.1"N, 2°19'55.6"E

CAFFÈ CASONI, ITALY

20 CHF

4th of September, 1919

In Florence, 1919, the aristocratic Count Camillo Negroni sat at Caffè Casoni and demanded something stronger than his usual Americano. Bartender Fosco Scarselli obliged, replacing soda water with gin. That moment changed cocktail history forever: the Negroni was born. The cafe quickly became a center of aperitivo culture, where vermouth, Campari, and conversation were inseparable. From the Negroni's blueprint emerged a family of drinks –Boulevardier, old Pal, and Negroni Sbagliato – each carrying the Florentine DNA. A single count's request became Italy's greatest gift to cocktail culture.

NEGRONI – Count Camillo Negroni (1919)

The Americano strengthened with gin – elegant, bitter, and eternal.

NEGRONI SBAGLIATO – Mirko Stocchetto (1970s)

A sparkling accident: gin replaced with spumante, light yet iconic.

BOULEVARDIER – Harry MacElhone (1927)

A bourbon Negroni for expat Erskine Gwynne, dark and warming.

OLD PAL – Harry MacElhone (1920s)

Rye, dry vermouth, Campari.

A sharp, dry cousin of the Boulevardier.

AMERICANO – Gaspare Campari (late 1800s)

The Negroni's forerunner – Campari, vermouth, soda.

CARDINALE – Excelsior Hotel, Rome (1950s)

Gin, Campari, dry vermouth.

A drier, lighter Italian aperitivo.

BELLINI – Guiseppe Cipriani, Harry's Bar, Venice (1948)

Prosecco, white peach purée.

A sip of Venice in a glass.

31st of December, 1999

As the millennium turned, New York rediscovered cocktails in the shadows of a Lower East Side speakeasy. Sasha Petraske opened Milk & Honey on New Year's Eve, 1999, and rewrote the rules: precise measures, large ice, whispered hospitality, and a respect for forgotten classics. From here came a new generation of bartenders who shaped the modern canon: Sam Ross, T.J. Siegal, and Phil Ward. Across town, PDT ("Please Don't Tell") opened behind a phone booth in 2007, a hidden bar that turned bacon fat, mezcal, and marmalade into mixological milestones. Together, they didn't just revive cocktails – they redefined them for the 21st century.

PAPER PLANE – Sam Ross (2007)

Bourbon, Aperol, Amaro Montenegro, lemon.
Balanced and bittersweet.

PENICILLIN – Sam Ross (2005)

Scotch, lemon, honey-ginger, smoky float.
A whisky sour reborn.

NAKED & FAMOUS – Joaquín Simó (2011)

Mezcal, Aperol, Yellow Chartreuse, lime.
A modern bartender's favorite.

EASTSIDE RICKEY – PDT (2000s) ☀

Gin, cucumber, mint, lime, soda water.
Bright and refreshing.

GREENPOINT – Michael McIlroy (2005)

Rye, Yellow Chartreuse, vermouth.
A Manhattan with Brooklyn spirit.

GOLD RUSH – Milk & Honey (2000s)

Bourbon, honey, lemon.
Your whiskey sour but different.

TOMMY'S MARGARITA – Julio Bermejo, San Francisco (1990s)

Tequila, lime, agave nectar.
A clean, modern update to the Margarita.

15th of May, 1983

It began in London, when Dick Bradsell shook the first Espresso Martini at Fred's Club in 1983. From there, a wave of new icons proved that the age of invention was not over. Douglas Ankrah gave us the playful Pornstar Martini in 2002 at LAB. In Hamburg, Jörg Meyer created the Gin Basil Smash in 2008, a green revolution in freshness. Across the Atlantic, Trader Vic's Mai Tai (1944) revived tiki culture, while a Los Angeles pub birthed the Moscow Mule in 1941, making vodka famous in America. In the late 20th century, cocktails became global again – created in London, Germany, New York, California – showing that history continues to be written, one glass at a time.

ESPRESSO MARTINI – Dick Bradsell, London (1983)

Vodka, espresso, coffee liqueur.

Nightlife meets cafe culture.

PORNSTAR MARTINI – Douglas Ankrah, London (2002) ☀

Vodka, passion fruit, vanilla, Prosecco.

Sexy, fruity, unforgettable.

GIN BASIL SMASH – Jörg Meyer, Hamburg (2008) ☀

Gin, basil, lemon, sugar.

A green modern classic.

COSMOPOLITAN – Toby Cecchini, New York (1988)

Vodka, Cointreau, cranberry, lime.

Defined a generation.

AMARETTO SOUR (CLASSIC) – USA (1970s) ☀

Amaretto, lemon juice, sugar, egg white.

Sweet, simple, and enduringly popular.

MOSCOW MULE – John G Martin, Jack Morgan, Sophie Berezinski, USA (1940s)

Vodka, ginger beer, lime.

The coldest kick.

OLD CUBAN – Audrey Saunders, New York (2000s)

Rhum, mint, lime, Prosecco.

Fresh, aromatic and light.

17th April, 2024

Set against snow-dusted peaks and Alpine luxury, The Mansard Hotel opened as Gstaad's crown jewel in 2024. Unlike the other bars in this dossier, which look back to history, The Mansard looks forward – crafting signatures meant to define the Alpine era of cocktails. Drawing on Swiss botanicals, local eaux de vie, honey, herbs, and Champagne, its cocktails tell stories of mountain sunsets, glacier ice, and chalet fires. Where Florence gave us the Negroni, Paris the Sidecar, and New York the Paper Plane, Gstaad now writes its own chapter – a new Alpine legacy.

NEGRONI 1291 – Gstaad

Tanqueray Flor de Sevilla, Antica Formula, Campari infused cacao nibs.
A bittersweet chocolate whisper of swiss elegance.

CAUDALIE N°2 – Gstaad

Gin Mare, roasted peach and thym syrup, lemon, Champagne brut.
Crisp, herbal, and effervescent.

MESCALICOT – Gstaad

Rosaluna Mescal, vanilla liquor, apricot juice, lemon, passion fruit syrup & egg white.
A smoky veil of mezcal, wrapped in vanilla, passion fruit and the velvety sweetness of apricot.

ZUGLETE – Gstaad

Gstaad Gin, violet liquor, St Germain liquor, rosemary, lime, soda water, egg white.
Fresh & herbal.

GOA SUNSET – Gstaad

Rum, mango purée, pineapple juice, curry spiced, coconut milk.
A luxurious tropical elixir where velvety mango meets the subtle warmth of curry spices.

PURPLE HAZE – Gstaad

Gin, Monkey 47 Sloe Gin liquor, red basil, lemon, sugar syrup
A fresh blend of wild berries and herbal soul.

Dark Roast Delights, Express Ya'Self

Immerse yourself in our world of signature cocktails inspired by the iconic Espresso Martini. Blending the intensity of freshly extracted coffee, indulgent notes, and creative touches, each creation boldly and elegantly reinvents this classic. Whether you prefer bold flavors, chocolatey nuances, or more surprising variations, let yourself be seduced by an experience where energy and refinement meet in every glass.

PULL ME UP – Gstaad

Vodka, Amaretto, coffee liquor, espresso, cream, sugar syrup & fresh espresso.
A refined twist on a timeless dessert.

PEAT & BEAN – Gstaad

Scotch whisky, Laphroaig 10y, coffee liquor, vanilla liquor & fresh espresso.
Dark, smooth and mysterious. When peat met roasted beans.

DI NOCCIOLE – Gstaad

Hazelnuts vodka, Frangelico, Baileys Hazelnuts & Chocolate, espresso.
Pralines notes, deep coffee soul.

NOIR AGAVE – Gstaad

Mescal, Patron XO coffee liquor, Antica Formula, Cointreau & cold brew.
Wake your senses. Fuel the night.

EL DESPERTAR – Gstaad

Tequila Anejo, Liquor 43, coffee liquor & fresh espresso.
A shot of energy, a touch of Mexico, a sparkling awakening.

TROPICOCO MARTINI – Gstaad

Coconut rum, Tia Maria, coconut milk & fresh espresso.
Sip your coffee under the tropics.

THE UNWRITTEN CHAPTER

16 CHF

Timeless

Not every story requires spirits. Some chapters are unwritten, waiting to be created in the moment. At The Mansard, our bartenders will craft non-alcoholic cocktails tailored to your taste – fresh, seasonal, and unique. Inspired by the same artistry as the classics, these drinks honor balance, creativity, and the simple joy of sharing a glass. Here, no recipe is fixed. Each order becomes our own creation.

ASK & DISCOVER – Tell us your preference:

Sweet, sour, bitter, fruity, herbal, sparkling, spicy, or refreshing – and we will create.



FOLLOW THE SUN – If you were curious to discover, and taste some classics, these cocktails can also shine with our selection of non-alcoholic spirits.

THE MARTINI RITUAL

22 CHF

As you want it

The Martini has never been just one recipe – it is a ritual, an expression of taste, and often a conversation between bartender and guest. From the Martinez of the 19th century to the crisp dry Martinis of mid-century New York, this cocktail has always adapted to the one holding the glass. At The Mansard, the Martini is yours to define. Choose your spirit, your style, and your finish – and we will bring it to life.

Your choice. Our recipe. Your Sour.

Born in the 19th century, the Sour is one of the oldest and most versatile families of cocktails. Originally enjoyed by sailors who combined spirits with fresh citrus and sugar, it has evolved into a timeless classic.

Its secret lies in balance: the character of the spirit, the freshness of citrus and the sweetness of sugar, sometimes finished with egg white for a silky texture.

So... how do we play the Sour game?

Easy. Choose your favourite liquor or any spirit that inspires you — from Frangelico, St-Germain and Pisco to Campari, Chambord, Rosaluna Mezcal, Roku Gin or El Jimador Tequila... or simply pick any spirit from our menu. Premium spirits are also available at an additional charge.

And then?

We craft your very own Signature Sour around it.

What if I can't decide?

Let us choose for you. Ask for the Bartender's Choice and see where your taste takes you.

Every choice a different expression. A Sour created around your taste, your choice... and perhaps, when you come back, we'll already know yours.

"The usual"

LIQUORS ✦ 4 CL

Sweet whispers of history in every drop – liqueurs bridge the line between spirit and dessert. Crafted with fruits, herbs, and spices, they bring warmth, color, and a final touch of indulgence to every creation.

	CHF
Amaretto Disaronno	8
Amaro Montenegro	10
Antica Formula	8
Aperol	8
Appenzeller	8
Avern	8
Ramazzoti	8
Baileys:	8
– The Original	
– Hazelnut & Choco	
Braulio Reserva	8
Campari	8
Chambord	8
Chartreuse Jaune	14
Chartreuse Verte	16
Cerry Heering	8
Cynar	8
Diablerets	8
Drambuie the Isle of Sky	8
Frangelico	8
Fernet Branca	8
Grand Marnier	8
Italicus	8
Jägermeister	8
Limoncello	8
Mandarine Napoleon	8
Martini Bianco / Rosato	8
Midori Melon	8
Patron XO Coffee Liquor	12
Pastis 51	8
Sambuca	8
Suze	8

GIN ✦ 4 CL

A garden in a glass – gin is nature distilled. Juniper, citrus, and botanicals come together in harmony, balancing earth and elegance with every aromatic sip.

	CHF
Bombay Sapphire	12
Gin Mare	12
Gstaad Gin	16
Hendricks	12
Monkey 47	12
Roku Gin	12
Sloe Gin Vintage	14
Tanqueray N°10	12
Tanqueray 0.0%	12
Tanqueray Flor de Sevilla	12

VODKA ✦ 4 CL

Clarity, purity, precision. Vodka is the blank canvas of the bar – smooth, clean, and endlessly adaptable. Behind its simplicity lies the quiet craft of perfect balance and refined texture.

	CHF
Beluga, <i>wheat</i>	16
Belvedere, <i>rye</i>	14
Chopin, <i>potato</i>	14
Grey Goose, <i>wheat</i>	14
Ketel One, <i>wheat</i>	12
Titos, <i>corn & wheat</i>	12

WHISKEY & RYE ✦ 4 CL

A story written in oak and time. From the mist of the Highlands to the smoke of Islay, whisky reveals the land it comes from – complex, bald, and timelessly human.

	CHF
Ardberg Uigeadail	30
Chivas Regal XII	12
Coal Ila 18Y	40
Glenmorangie Allta	18
Glenmorangie 18Y	35
Hibiki Suntory Harmony	35
Jameson Irish Whiskey	12
Johnnie Walker Black Label	12
Johnnie Walker Blue Label	35
Laphroaig 10y	16
Macallan 12y	16
Macallan 18y	35
Maker's Mark	12
Mitchers Straight Rye	12
Oban Single Malt 14y	16
Talisker 10y	12
The Dalmore 15y	18
Swiss Mountain Single Malt 7y	16
Woodford Reserve	14

GRAPPA ✦ 2 CL

Italy's spirited afterthought – born from the remnants of the vine yet refined into liquid gold. Grappa speaks of resourcefulness, family, and the art of turning what remains into something extraordinary.

	CHF
Berta Bric del Gaian	14
Berta Tre Soli Tre	14
Berta Elise	12
Marolo di Barolo	12
Gaja & Rey / Brunello di Montalcino	10
Gaja Magari	12

RUM ✦ 4 CL

From sugarcane fields to distant shores, rum carries the rhythm of the tropics. It tells tales of adventure, trade, and celebration – rich, spiced, or dark as the sea it once crossed.

	CHF
Diplomatico	12
Diplomatico Ambassador	25
Depaz Agricole XO	12
Havana Club Rum Union	35
Homemade Spiced Rum	12
– White Rum, raspberries, passion fruit, coco	
– Amber Rum, pear, vanilla	
Planteray Barbados	12
Ron Trois Riviere	12
Santa Teresa 1796	14
Zacapa 23y	12
Zacapa XO	25

COGNAC & BRANDY ✦ 4 CL

Distilled from grapes and shaped by time, cognac and brandy embody refinement. They speak softly of heritage, craftsmanship, and the patient beauty of aging in oak.

	CHF
Armagnac Ferte de Partenay Hors d'Âge	14
Calvados Père Magloire VSOP	12
Hennessy VS	12
Hennessy VSOP	14
Hennessy XO	30
Hennessy Paradis	80
Remy Martin VSOP	12
Remy Martin 1738	20
Remy Martin XO	30
Remy Martin Coupe Shanghai	50

FRUIT BRANDIES BY URS HECHT ✦ 2 CL

The pure essence of fruit, captured in its most delicate form. Each distillate tells the story of orchards and alpine air – handpicked, slowly refined, and bottled with quiet precision. No sweetness added, only the true spirit of nature itself.

	CHF
Berner Rose eau-de-vie, barrel-aged	12
Barrique:	
Vieille Williams / Vieil Abricot / Bernerrosenapfel / Vieille Pomme	12
Plum brandy liqueur	12
Clear fruit brandies:	20
– Raspberry	
– Apricot	
– Quince	
– Cherry	
Plum brandy / Williams pear brandy	20
Williams pear 2007	60

TEQUILA & MEZCAL ✦ 4 CL

Born from the heart of the agave, these spirits carry the soul of Mexico – smoke, sun, and soil in liquid form. Each sip tells a story of patience and fire, from the highlands of Jalisco to the rugged plains of Oaxaca.

	CHF
Casamigos Blanco	16
Casamigos Mezcal	16
Claze Azul Plata	25
Claze Azul Reposado	32
Claze Azul Anejo	60
Claze Azul Gold	40
Claze Azul Mezcal Guerrero	48
Claze Azul Mezcal Durango	42
Claze Azul Mezcal San Lui Potosi	48
Don Julio Blanco	12
Don Julio Reposado	14
Don Julio 1942	22
El Jimador	12
Patron Silver	12
Patron Reposado	14
Rosaluna Mescal	14

BEER & CIDER

Simplicity perfected – grain, water, hops, and time.

DRAFT

		CHF
Feldschlösschen Hopfenperle	2 dl	4
	3 dl	5
	5 dl	8
Valaisanne white	3 dl	6
	5 dl	9

Beer of the moment – please ask the service team

BOTTLES

Schneider Weisse Weissbier	5 dl	8
Schneider Weisse non-alcoholic	5 dl	8
Feldschlösschen non-alcoholic	3,3 dl	6
Valaisanne Juicy IPA	3,3 dl	8
Simmentaler Cider	3,3 dl	8

SOFT DRINKS & JUICE

Bright, refreshing, and honest – our juices and soft drinks celebrate the natural sweetness of fruit and the joy of uncomplicated refreshment.

SOFT DRINKS		CHF
Fresh Lemonade	3 dl	6
Homemade Ice tea	3 dl	6
Coca Cola/Zero	3,3 dl	6
Rivella Red/Blue	3,3 dl	6
Fanta Orange	3,3 dl	6
Sprite	3,3 dl	6
Schorle	3,3 dl	6
San Bitter	1 dl	6
Swiss Moutain :		
Ginger Beer/Ginger Ale/Tonic/Red Berry/Bitter Lemon/Peppered Cherry	2,5 dl	6
San Pellegrino	5 dl	9
Evian	5 dl	9
Gstaader Wasser/Sparkling	7,5 dl	6

JUICES

Orange juice	3 dl	6
Fresh orange juice	3 dl	12
Tomato juice	3 dl	6
Pineapple juice	3 dl	6
Grapefruit juice	3 dl	6
Cranberry juice	3 dl	6
Apricot juice	3 dl	6

HOT & COLD DRINKS

A pause in motion – warmth in a cup. From rich espresso to fragrant teas, these are moments meant for quiet conversation and simple comfort.

COFFEE AND HOT CHOCOLATE	CHF
Cappuccino	6
Schale	6
Latte macchiato	8
Flat white	7
Espresso	5
Double espresso	7
Espresso macchiato	5
Kaffee Creme	5
Caotina	7
Ovomaltine	7
Freddo Espresso	7
Freddo Cappucino	9
Cold brew / Latte	5 / 6
Cold brew tonic	10

TEA

English Breakfast	7
Earl Grey	7
Ginger & Lemon	7
Peppermint	7
Masala Chaï	7
Camomille flowers	7
Jasmine Princess	7
Hunan Green	7
Strawberry & mango	7
Roiboos orange	7
Fresh ginger & lemon or fresh mint	9

THE MANSARD

RESTAURANT & BAR



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